

I claim:

1. A method of processing a mature chicken:
deboning said chicken into individual pieces;
exposing the muscle fibers of the individual pieces to the ambient environment;
introducing a water binding agent to said muscle fibers;
vacuum tumbling said individual pieces for dispersing said water binding agent throughout said muscle fibers in a uniform manner.
2. The method of claim 1 wherein the membrane surrounding said muscle fibers is punctured for exposing said muscle fibers.
3. The method of claim 2 wherein said water binding agent is injected into said muscle fibers.
4. The method of claim 3 wherein said water binding agent consists of starches.
5. The method of claim 3 wherein said water binding agent is injected in an amount at least equal to fifteen percent of the weight of the individual pieces.
6. The method of claim 3 wherein said vacuum tumbling occurs at least at twenty-five inches of mercury for a time period of at least twenty minutes.
7. The method of claim 1 wherein the membrane surrounding said muscle fibers is removed for exposing said muscle fibers.
8. The method of claim 7 wherein said water binding agent is positioned within a tumbler for vacuum tumbling.

9. The method of claim 8 wherein said vacuum tumbling is undertaken at least at twenty-five inches of mercury and for at least forty minutes.

10. The method of claim 9 wherein said water binding agent is at an amount at least equal to fifteen percent of the weight of the individual pieces.

11. A method of processing a mature chicken:
deboning said chicken into individual pieces;
penetrating a membrane covering muscle fibers of said individual pieces via needles;
injecting a water binding agent into said individual pieces via said needles;
thereafter vacuum tumbling said individual pieces enabling said water binding agent to uniformly disperse within said muscle fibers of said individual pieces.

12. The method of claim 11 further including the step of cooking said individual pieces after said tumbling at a time less than one hour.

13. The method of claim 11 wherein said vacuum tumbling is conducted at least at twenty-five inches of mercury at a time of at least twenty minutes.